

# BIBENDA WINE

THE GUIDE TO THE FINEST ITALIAN WINES



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## MARCHESI DE' CORDANO

Contrada Cordano, 43 - 65014 Loreto Aprutino PE - Tel. 085 62842  
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**Established:** 2000 - **Owner:** Francesco D'Onofrio

**Winemaker:** Vittorio Festa - **Bottles:** 170,000

**Vineyards:** 19 ha + 25 rented - **Direct sales:** yes

**Winery tours:** by appointment - **Directions:** from the A14 exit at Pescara Ovest, follow to Loreto Aprutino and then towards Passo Cordano until Tarallo.

*Authenticity and the typical aromas and flavours of the terroir were the common thread in all the wines tasted. The Trinità is full, inviting and velvety, a wine with great personality. The Santità is wonderfully balanced and well made, the perfect finale for a meal with friends.*

### MONTEPULCIANO D'ABRUZZO TRINITÀ 2005



**Type:** Red Doc - **Grapes:** Montepulciano 100% - **Alc.** 14% - € 19 - **Bottles:** 41,000 - Ruby red. Notes of cherry jam, irises, sage and pink pepper. Balanced, round and persistent. Vinification in barriques, 12 months in steel, 12 in barrels and 12 in bottle. Sliced beef steak

### SANTITÀ 2008



**Type:** Sweet Red Igr - **Grapes:** Montepulciano 100% - **Alc.** 15% - € 29 (0.500) - **Bottles:** 72,000 - Ruby red. Lovely notes of rhubarb, tamarind and liquorice. Excellent freshness and just the right sweetness with silky tannins. 12 months in steel, 12 in barriques and 12 in bottle. Chocolate cake with cherries.

### MONTEPULCIANO D'ABRUZZO AIDA 2008



**Type:** Red Doc - **Grapes:** Montepulciano 100% - **Alc.** 13% - € 9 - **Bottles:** 72,000 - Ruby red. Wilted roses, tobacco and juniper. Quite fresh and smooth with delicate tannins. Vinified in barrels, 12 months in steel and 9 in barrels. Pork chops with herbs.

### DIAMINE 2010



**Pecorino** 100% - € 13 - Straw yellow. White peaches, yellow plums and mango. Fresh and quite savoury with an almond finish. 4 months in steel. Steamed salmon with a fresh dill sauce.

### BRILLA 2010



**Cocociola** 100% - € 13 - Straw yellow. Aromas of mango, thyme and rosemary enriched by shades of lavender. Good freshness and balanced smoothness with a floral finish. 4 months in steel. Gnocchi with Sicilian broccoli.

### TREBBIANO D'ABRUZZO AIDA 2010



**Trebbiano** 85%, **Cocociola** 15% - € 7 - Straw yellow. Delicate herbaceous notes. Clean freshness, good flavour and a citrusy finish. 4 months in steel. Tomatoes stuffed with rice.